

12  
QUICK  
'N EASY  
Ideas



**RED  
CHERRY**  
*Desserts*

## 1957 CHAMPIONSHIP CHERRY PIE



\*2 (1 lb.) cans frozen cherries,  
thawed and drained (3 cups)

$\frac{1}{2}$  cup cherry juice

$2\frac{1}{3}$  tablespoons cornstarch

\* $\frac{2}{3}$  cup sugar

1 tablespoon butter

pinch of salt

4 drops almond extract

Few drops red food coloring

Measure cornstarch into saucepan; stir in cherry juice slowly to make a smooth mixture. Cook over high heat, stirring constantly until thick and smooth. Remove from heat. Add

sugar, butter, salt, extract and red coloring. Cool sauce while making crust. Fold sauce into cherries with rubber scraper when ready to put filling into pie. Pour into 9-inch pastry-lined pie plate. Arrange pastry strips, lattice fashion, over filling. Use 7 strips each way and cut off strips to rest on the edge of pie plate. Fold hanging pie crust up over strips and pinch together firmly. Flute edge of pie. Bake at 400°F for 15 minutes: reduce temperature of oven to 375°F and continue baking until crust is well browned. About 40 minutes.

*\* If canned cherries are used, increase sugar to  $1\frac{1}{3}$  cups.*

### CRUST

2 cups sifted all-purpose flour

$\frac{1}{3}$  cup lard

$1\frac{1}{4}$  teaspoons salt

5 to 7 tablespoons ice water

$\frac{1}{3}$  cup vegetable shortening

Add salt to sifted flour and sift into bowl. Cut in shortening with pastry blender until mixture looks like meal. Add the ice water a little at a time, mixing lightly with fork until all the flour is moistened and dough follows the fork around the bowl. Place dough on wax paper and form into a ball by pressing together. Roll half of dough onto a slightly floured pastry cloth. Fit into a 9-inch glass pie plate. Trim edge about one-half inch from edge of pie plate for fluting. Roll remaining dough and cut strips one-half inch wide for lattice.

## CHERRY SAUCE



- $\frac{3}{4}$  cup sugar\*
- 3 tablespoons cornstarch
- Dash salt
- $\frac{3}{4}$  cup water
- $\frac{3}{4}$  cup cherry juice
- 1 teaspoon lemon juice (optional)
- $\frac{1}{4}$  teaspoon lemon rind (optional)
- $\frac{1}{4}$  teaspoon liquid red food color
- 1 (1 lb.) can pie cherries, drained (1½ cups)

Mix sugar, cornstarch and salt. Add remaining ingredients. Blend. Cook, stirring constantly, until thick. Serve.

*\* If frozen cherries are substituted for canned pie cherries, reduce sugar to  $\frac{1}{2}$  cup.*

## CHERRY SODA



- Juice from 1 (1 lb.) can pie cherries (about  $\frac{2}{3}$  cup)
- $\frac{1}{3}$  cup sugar
- red food coloring
- vanilla ice cream
- 1 small bottle soda water

Boil cherry juice with sugar about 3 minutes. Cool and then chill well. Add food coloring. Put a heaping tablespoon vanilla ice cream in each of two tall twelve ounce glasses. Divide the chilled juice between the two glasses and combine well with the ice cream. Fill glasses about half full with soda water, add two scoops of ice cream to each glass and fill with soda water. 2 servings.

*Note: When using frozen cherries, reduce sugar to  $\frac{1}{4}$  cup.*

## QUICKIE CHERRY DUMPLING



- 1 (1 lb.) can pie cherries, drained (1½ cups)
- 2 tablespoons butter
- ⅓ cup sugar
- 1 can pan-ready biscuits
- 5 teaspoons butter
- 7 tablespoons sugar

Combine cherry juice with the 2 tablespoons butter and ⅓ cup sugar and heat to boiling. Roll out each biscuit to approximately 4 inches in diameter. In center of each biscuit, place a scant one-quarter cupful of cherries; top each mound of cherries with ½ teaspoon butter and

2 teaspoons sugar. Bring edges of dough to a point on top of cherries and place in a greased 8-inch square pan. Pour hot cherry juice around dumplings. Bake at 375° F. 25 to 30 minutes. Makes 10 dumplings. Serve warm with cream.

*Note: When using frozen cherries, use ¼ cup sugar in the syrup and 1 teaspoon sugar in each dumpling.*

## CHERRY TAPIOCA

- 1 (1 lb.) can pie cherries drained (1½ cups)
- cherry juice (about ⅔ cup)
- ¾ cup sugar
- ⅓ cup quick-cooking tapioca
- ⅓ teaspoon salt
- ⅓ teaspoon almond extract
- ⅓ cup heavy cream, whipped

Measure cherry juice and add water to make 2 cups. Add sugar, tapioca and salt and cook, stirring constantly, until it boils well. Cool, stirring occasionally. Add cherries and almond extract and chill. Just before serving, fold in the whipped cream. 6 generous servings.

*Note: When using frozen cherries, reduce sugar to ½ cup.*

## CHERRY FLUFF

- 1 (1 lb.) can pie cherries, drained (1½ cups)
- 1 tablespoon (1 envelope) unflavored gelatin
- ¾ cup sugar
- ½ teaspoon almond extract
- 1 cup heavy cream, whipped
- 20 vanilla wafers, crushed

Soak gelatin in ¼ cup cherry juice five minutes. Cut cherries fine with scissors. Heat remaining cherry juice with sugar to boiling point. Add softened gelatin and almond extract and chill until it starts to congeal. Add well drained cut cherries. Fold in whipped cream. Pour into an 8x8x2-inch pan in which half of crumbs have been sprinkled. Sprinkle remaining crumbs over cherry mixture. Chill several hours. Cut in squares to serve. 9 servings.

*Note: When using frozen cherries, reduce sugar to ½ cup.*



## CHERRY CAKE PUDDING

- ½ package cake mix (white, yellow or spice)
- 1 (1 lb.) can pie cherries, drained (1½ cups)
- 1½ cups cherry juice and water
- ¾ cup sugar
- 2 tablespoons cornstarch (or 4 tablespoons flour)

Make cake batter according to directions on package. (If desired, prepare entire package of cake mix and bake half in regular layer or as cup cakes.) Pour batter in ungreased 8x8x2-inch pan. Combine sugar and flour and mix evenly. Sprinkle over cake batter. Arrange well-drained cherries on top of sugar. Pour boiling cherry juice and water over cherries and bake at 375° F., 45 to 50 minutes. (Cherries will form a sauce at bottom of cake.) Serve warm or cold.

*Note: When using frozen cherries, reduce sugar to ½ cup.*

## CHERRY CRISP

- 1 (1 lb.) can pie cherries, well drained (1½ cups)
- ½ cup brown sugar
- ½ teaspoon cinnamon
- 1 tablespoon flour
- 2 tablespoons butter
- 1 cup fresh bread crumbs (fluffy type)
- ½ cup shredded coconut
- ¼ cup sugar

Combine the ½ cup sugar with cinnamon and flour, mix with drained cherries and pour into an ungreased 7-inch square shallow pan. Melt butter in skillet, add crumbs and heat until lightly browned, stirring constantly. Add coconut and the ¼ cup sugar and continue heating until sugar begins to melt. Spread over cherries and bake in very hot oven, 450° F., about 9 minutes or until cherries are bubbly and top is crisp. Serve plain or with whipped or sour cream. Serves 5.

*Note: When using frozen cherries, reduce the ½ cup brown sugar to ¼ cup. If cherries are very cold, baking time will need to be increased.*

## EASY CHERRY COFFEE CAKE

- 1 (1 lb.) can pie cherries, drained (1½ cups)\*
- 1 package roll mix
- ¼ cup sugar
- ¼ cup butter, melted
- STREUSEL:**
  - ½ cup light brown sugar
  - 1 teaspoon cinnamon
  - ½ cup nuts (optional)
  - ¼ cup flour
  - ¼ cup firm butter

Prepare roll dough according to directions on package adding the ¼ cup sugar and melted butter to yeast-water mixture. Transfer half of dough to a greased 8-inch square or round pan and spread over entire bottom of pan. (Use remaining dough for sweet rolls or another coffee cake.) Let rise in warm place until double in bulk. Meanwhile make streusel: Combine brown sugar, cinnamon and nuts. Add flour and mix well. Add butter and blend in with pastry blender or finger tips. Distribute well-drained cherries evenly over roll dough. Sprinkle streusel over cherries and bake at 400° F. about 35 to 40 minutes.

*Note: When using frozen cherries, decrease brown sugar in streusel to ½ cup. If cherries are very cold increase baking time 10 minutes.*

## HEAVENLY CHERRY WHIP

- 1 (1 lb.) can pie cherries, drained (1½ cups)
- ½ cup sugar
- 2 tablespoons cornstarch
- ¼ teaspoon red food coloring
- ½ teaspoon almond extract
- 1 cup heavy cream, whipped

Cut cherries fine with scissors. Combine with sugar and cornstarch and cook until thickened, stirring constantly. Cool. Add red coloring and almond extract. Fold into whipped cream. Chill several hours before serving. 6 servings.

*Note: When using frozen cherries, decrease sugar to ¼ cup.*

## Uses and Approximate Content for Various Size Cans R. S. P. (red sour pitted) Cherries

	Can Number	Weight of Contents	Approximate Contents		Recommended Uses
			Drained Cherries	Juice	
<b>CANNED</b>	#303	1 lb.	1½ cups	¾ + cup	Use 2 #303 cans for one 9-inch pie
	#2	1 lb. 4 oz.	2 cups	1 cup	Use 1 #2 can for one 8-inch pie or for 5 tarts
	#10	6 lbs. 9 oz.	11 cups	3½ cups	Use 1 #10 can for four 9-inch pies
<b>FROZEN</b>	#1 Picnic	10 oz.	1 cup	¾ cup	Use for sauces, toppings or for 2 or 3 tarts
	#303	16 oz.	1½ cups	¾ cup	Use 2 (16 oz.) cans for one 9-inch pie
	#2	20 oz.	2 cups	1 cup	Use 1 (20 oz.) can for one 8-inch pie or for 5 tarts

10 lb. tin }  
 15 lb. tin } Available on order through your grocer or frozen locker plant.  
 30 lb. tin }



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GROWERS PROCESSORS



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### CHERRY NUT PANDOWDY

- 1 cup packaged biscuit mix
- ½ cup chopped nuts
- ½ cup milk
- 1 (1 lb.) can pie cherries (1½ cups cherries, ¾ cup juice)
- ⅓ cup brown sugar
- ⅓ cup granulated sugar
- 2 tablespoons butter

Combine biscuit mix, nuts and milk and mix only enough to moisten mix. Spread in greased 8x8x2-inch pan. Combine remaining ingredients, heat to boiling and pour over batter in pan. Bake at 375° F. 30 to 35 minutes. Serve warm, with or without cream. 6-8 servings.

*Note: When using frozen cherries, reduce brown and granulated sugar to ¼ cup each.*